

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	11/15/17	KFC #7
Follow-up				TIME IN	TIME OUT
Complaint	<input checked="" type="checkbox"/>		RATING	2:30pm	4:00pm
Investigation			A	SANITARY PERMIT NO.	LOCATION (Address)
Other:				170000711	LOT 5047-1-2 NEW JORDIS-123 MILNIESIAN MALL FOOD COURT JORDIS-3-1-R
ESTABLISHMENT TYPE				AREA	TELEPHONE
STALL STAND				1	646-6145
				No. of Risk Factor/Intervention Violations	RISK CATEGORY
				0	3
				No. of Repeat Risk Factor/Intervention Violations	
				0	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT				6
Person in charge present, demonstrates knowledge, and performance duties						
Employee Health						
2	IN	OUT				6
Management awareness; policy present						
3	IN	OUT				6
Proper use of reporting, restriction & exclusion						
Good Hygienic Practices						
4	IN	OUT	N/A	N/O		6
Proper eating, tasting, drinking, betelnut, or tobacco use						
5	IN	OUT	N/A	N/O		6
No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
Hands clean and properly washed						
7	IN	OUT	N/A	N/O		6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
8	IN	OUT				6
Adequate handwashing facilities supplied & accessible						
Approved Source						
9	IN	OUT				6
Food obtained from approved source						
10	IN	OUT	N/A	N/O		6
Food received at proper temperature						
11	IN	OUT				6
Food in good condition, safe, and unadulterated						
12	IN	OUT	N/A	N/O		6
Required records available: shellstock tags, parasite destruction						
Protection from Contamination						
13	IN	OUT	N/A			6
Food separated and protected						
14	IN	OUT	N/A			6
Food contact surfaces: cleaned & sanitized						
15	IN	OUT				6
Proper disposition of returned, previously served, reconditioned, and unsafe food						

Compliance Status				COS	R	PTS
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
Proper cooking time and temperatures						
17	IN	OUT	N/A	N/O		6
Proper reheating procedures for hot holding						
18	IN	OUT	N/A	N/O		6
Proper cooling time and temperature						
19	IN	OUT	N/A	N/O		6
Proper hot holding temperatures						
20	IN	OUT	N/A			6
Proper cold holding temperatures						
21	IN	OUT	N/A	N/O		6
Proper date marking and disposition						
Consumer Advisory						
22	IN	OUT	N/A			6
Consumer Advisory provided for raw or undercooked foods						
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Pasteurized Foods used; prohibited foods not offered						
Chemical						
24	IN	OUT	N/A			6
Food additives: approved and properly used						
25	IN	OUT				6
Toxic substances properly identified, stored, used						
Conformance with Approved Procedures						
26	IN	OUT	N/A			6
Compliance with variance, specialized process, and HACCP plan						

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS =Corrected on-site during inspection R =Repeat violation PTS =Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27						1
Pasteurized eggs used where required						
28						2
Water and ice from approved source						
29						1
Variance obtained for specialized processing methods						
Food Temperature Control						
30						1
Proper cooling methods used; adequate equipment for temperature control						
31						1
Plant food properly cooked for hot holding						
32						1
Approved thawing methods used						
33						1
Thermometer provided and accurate						
Food Identification						
34						1
Food properly labeled; original container						
Prevention of Food Contamination						
35						2
Insects, rodents, and animals not present						
36						1
Contamination prevented during food preparation, storage & display						
37						1
Personal cleanliness						
38						1
Wiping cloths: properly used and stored						
39						1
Washing fruits and vegetables						

Compliance Status				COS	R	PTS
Proper Use of Utensils						
40						1
In-use utensils: properly stored						
41						1
Utensils, equipment and linens: properly stored, dried, handled						
42						1
Single-use/single-service articles: properly stored, used						
43						1
Gloves used properly						
Utensils, Equipment and Vending						
44						1
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
45						1
Warewashing facilities: installed, maintained, used; test strips						
46						1
Nonfood-contact surfaces clean						
Physical Facilities						
47						2
Hot & cold water available, adequate pressure						
48						2
Plumbing installed; proper backflow devices						
49						2
Sewage and wastewater properly disposed						
50						2
Toilet facilities: properly constructed, supplied, & cleaned						
51						2
Garbage/refuse properly disposed; facilities maintained						
52						1
Physical facilities installed, maintained, and clean						
53						1
Adequate ventilation and lighting; designated areas use						

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) DEH Inspector (Print and Sign) 	Date: 11/15/17	Follow-up (Circle one): YES <input checked="" type="radio"/> NO <input type="radio"/>
J. GARCIA D. MITCHELL	Follow-up Date: N/A	

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ESTABLISHMENT NAME KFC #7		LOCATION (Address) LOT 5047-1-2 NEW SD13-123 MILANUBSIAN MALL FOOD COURT SD13-371A	
INSPECTION DATE 11 / 15 / 17	SANITARY PERMIT NO. 170000711	PERMIT HOLDER GUAM FAST FOODS INC.	

TEMPERATURE OBSERVATIONS


Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
FRIED CHICKEN / SERVICE WARMER	43.5		
FRIED CHICKEN / "	150.5		
RED RICE / "	156.5		
GRAVY / "	153.0		
MAC & CHEESE / BOTTOM	154.0		
RED RICE / " WARMER	150.5		
POTATO SALAD / CHILLER	42.5		
RAW CHICKEN / LARGE CHILLER	55.0		
RAW CHICKEN / "	47.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED BASED ON COMPLAINT #18-014 REGARDING THE PRESENCE OF A RUACH ON TOP OF THE REGISTER COUNTER. PREVIOUS INSPECTION CONDUCTED ON 7/6/17 (3/A). PREVIOUS VIOLATIONS ITEM #'S 49 & 52 HAVE BEEN CORRECTED. NO EVIDENCE TO SUPPORT THE COMPLAINT OBSERVED AT TIME OF INSPECTION.	
	THE FOLLOWING WAS OBSERVED:	
#20	RAW CHICKEN COLD HELD AT 55°F & 47°F IN LARGE CHILLER. ALL PHF/FCS FOODS SHALL BE COLD HELD AT 41°F OR BELOW TO PREVENT BACTERIAL GROWTH #20S - RAW CHICKEN WAS TROWN OUT	COS
	A PLACARD No. 00554 REMOVED A PLACARD No. 03070 ISSUED	
	BRIEFED PIC ON ABOVE	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person In Charge (Print and Sign)  Remy Crisostomo	Date: 11/15/17
DEH Inspector (Print and Sign) J. CRUZ D. MITCHELL J. GARCIA	Date: 11/15/17

White: DPHSS/DEH

Yellow: Food Establishment